

# Woman's World

Details of Greatest National Suffrage Parade.



MRS. PATRICIA STREET (TOP), MRS. GLENN A. TENNIN (CENTER), MRS. HELEN GARDSNER (BELOW)

Never in the comparatively short history of the suffrage movement in this country were such elaborate plans made as for the inaugural suffrage parade at Washington March 3. Within their way against constant opposition by the force of public opinion and remaining rather than wrecking windows and destroying public property, the women of the cause gained practically everything they asked for. There was a slight trouble in getting the use of Pennsylvania avenue for the procession and the use of bands stands and the staging of the tableau on the south steps of the treasury building, which is within a block of the White House.

Through the efforts of Mrs. Glenn A. Tennin and Miss Hazel Mackay, the wonderfully beautiful tableaux originated. Mrs. Nordie of Columbia, dressed in classic costume, singing "The Star Spangled Banner" and surrounded by the five virtues with which every woman is endowed—Liberty, Justice, Peace, Hope and Mercy—could not fail to be an inspiring sight. The arrangements called for the virtues to be impersonated by Florence Fleming Royce, the famous classical dancer, as Liberty; Miss Flora Wilson, daughter of the secretary of agriculture, as Justice, and other equally well known women as the other virtues.

An account of the pageant would be incomplete without some mention being made of Miss Inez Mitholland, the beautiful New York society girl, herald of the procession reviewed by Miss Columbia.

The object of the procession, pageant and mass meeting was naturally conceived by the suffragists to impress upon congress and inaugural visitors from all parts of the country the strength of the movement in the United States and other countries and to actively begin a campaign for an amendment to the federal constitution setting down the bars against women voting all over the country. This campaign will be actively carried on in the future.

**Women in 1400 B. C.**  
In its treatment of women the Egyptian of 1400 B. C. was far ahead of its neighbors. There women suffered under none of the rigorous laws or customs that made life a burden to those who lived in the countries to the east. The Egyptian woman of the lower and middle classes was more independent than any other woman in the world. She went about the streets unwatched and talked with whom she pleased. Her husband had no right to control her actions so long as she remained a faithful wife and kept the house in order. Within the home the Egyptian wife had supreme authority. The mother even speaks of the husband's position as that of a mere privileged guest.

**A New Embroidery Apron.**  
It is absolutely simple that the woman of today who did not design 100 years ago is a little embroidery apron of half oval shape slightly curved at the waist line to fit smoothly into a corset and directly in the center-equipped with a half oval pocket about a foot of the size of the pineapple proper—adorned with simple white work for a small piece of fancy work. The apron is made in white batiste, edged all round with a scalloping in a pale color and with its pocket stylishly edged, but carrying in its center an embroidery design.

## Good Form

### The Dining Table.

A little talk, my friends, today on placing things on the dining table for the ordinary little dinner. There is a right and easy way, and if it be observed every day it will become a habit and will be right for any larger dinner and always in the accepted form for the chance visitor. It is well to emphasize the importance of giving your best, even to the family. Manners soon grow into second nature and are worth far more if they are manners of the everyday, polished kind and natural. The company manners never yet formed any one with a worth while grasp on the things that count. Sunday and holiday manners that are put on like special party frocks and laid aside again are never worth the trouble necessary for the deception. Even the dining table comes under this rule.

The immaculate napery is one of the most important part of setting things on the table. Silver and brilliant cut glass will never out-shine a coffee stain or a soiled centerpiece. Since napery must be washed it pays to do it regularly and well.

A fern dish or a flat dish of flowers always brightens the dining table and should be a regular thing. The family is just as good as company, you know.

On the table before the food in dishes is placed should be put clean napkins at each place. At the right for a dinner, should be the knife for cutting meat, the soup spoon, the spoon for dessert and the small coffee spoon. Two forks at the left are used, the larger one being the regular dinner fork and the smaller one the salad fork. If the salad is to be a separate course, two forks can be used otherwise, but they are not necessary. In front of each place to the right should be a glass for water and it should be kept filled. No apology for a soiled throat should ever be relied on and can never excuse carelessness in regard to water glasses.

At the left and in front of the plate should be the small bread and butter plate on which the butter spread is placed. This plate usually has the piece of butter on it before the diners are seated. It should be replenished as soon as empty.

Small butter dishes are used by some at formal dinners. In England butter and bread are rarely served with full course dinners. There is a tendency here to do as the English do. Sometimes a dinner plate is placed merely as a "serving plate." On this the cups of bouillon or the soup plates can be placed and removed when finished. It also holds the oyster plate and is finally removed before the dinner plate is served.

The salad plate with a small portion of salad can be put at the left of each place or can be served separately after the main part of the meal. Coffee in small cups should be served with the dessert or last. It comes in this part of the meal for a good reason—it aids digestion when taken black.

Needless to say, the table should be kept "crumbly" or cleaned between courses if the dinner be conducted in that way. If a simple meal, with salad on the table, he the plate, all crumbs, celery tips, used dishes, etc. should be removed before the dinner is served.

A small serving table helps greatly in the home dinner. On this clean plates, the water pitcher, the extra courses and the covered vegetable dishes can be kept, and it can also hold used dishes, thus doing away with the many trips of the hostess if there be no maid.

This is a plain story of the dining table. It is easily carried out and will help you to understand more in detail and formal arrangements which are based on these fundamental ideas.

### Cards of Condolence.

When an accident happens to a friend or acquaintance or when the bereavement is a death, cards of condolence should be sent either by mail or left in person. This is a very easy way to express sympathy if you are not on intimate terms or if it is inconvenient to call.

Sometimes a brief expression of sympathy is inscribed in pencil on the cards. It is better form to write nothing on them.

A husband and a wife can leave two of their joint cards or two each of their separate cards. One set is intended for the parents and one for the rest of the family.

When a gentleman loses his wife or a woman her husband a set of single visiting cards or one joint card is required from a married couple. If there are grownup children they are given a second set or a second joint card by "set." I mean a card of the husband's and one of the wife's.

Friends of a married woman who has lost one parent should send a card of condolence to her and to the surviving parent.

In a family of orphan cards are left for the oldest. You see, the plan is quite simple. The heads of the house are the recipients of cards.

Never send a black bordered card unless you yourself are in mourning.

## THE SMART POINT

"Debutante Blouse" the Latest Fashionable Fad.



TAILORED SUIT FOR SPRING

The model wearing the new spring tailored-made blouse is wearing in what is known derisively as the "debutante blouse." As you see, the figure line is nothing more than a frank striving toward the Greek antique—the Venus de Milo figure of perfect health, large, strong, with feminine curves, yet not plump. This is the fashionable pose of the season, but the Venus would hardly appreciate the sparsity attributed to her classic attitude, but such is fate.

This new suit shows the latest jacket front, hooded and short sash.

### Helping Women Who Entertain.

A woman recently thrown on her own resources has made a good sum by cooking special and novel concoctions for women who entertain. Some of her rarest and most delectable dishes are as follows:

She drops eggs in boiling hot maple syrup and serves them on rounds of toasted bread with butter and cream cheese.

She makes a delectable dessert. Branded peaches are filled with toasted mushrooms and chopped almonds covered with vanilla ice cream and a strip of rich fruit.

One of her novel salads is made with a canned pear cut in two lengthwise and a half served on a crisp heart of lettuce. The cavity is filled with grapefruit pulp and mango grapes, and over all is poured a dressing made in the proportion of one tablespoonful of olive oil, a teaspoonful of pure white honey, salt, paprika and the white of an egg and two teaspoonfuls of lemon juice the whole being whipped creamy.

### A New Kind of Shower.

An aunt of a bride to be wished to entertain the twelve girl friends of her niece, but was very much opposed to the modern idea of showers, so she purchased a beautiful set of table linen, stamped tablecloth and napkins with the monogram of the engaged girl and sent one napkin and the thread for working to each of the girls, asking her to embroider it.

A few days later these girls were invited to bring "their sewing" and spend the afternoon with the bride. After a very pleasant hour spent in hemming this linen the aunt presented her niece with the embroidered cloth, and the girls showered her with the finished napkins.

This was a delightful shower with out the usual expense to the guests.

## SPRING FANCIES.

Borders printed in Bulgarian colors on crepe and raffie grounds have made their appearance.

Printed silk capes is a novelty. It will be used for separate jackets to be worn with plain toned skirts.

Flat collars will be in vogue when spring fairly opens. The prettiest of them will have shoulder points.

A new sport coat is made of vicuna cloth with very bright colored stripes, like the blazers which came out last summer.

Many of the new blouses are of lace and are combined with chiffon; the latter being often embroidered in Persian colorings.

Manchester shirts are back again, usually made of striped wash silk and trimmed with buttons, piping or hand embroidery.

A big bow of black satin or velvet with long streamers is fastened directly between the shoulders of some charming gowns.

One of the new materials for spring sporting coats is black and white checked linen in a rough weave, something like epoque.

Blouses for spring are made of finer, softer materials than any yet seen, the imported ones being beautifully hand embroidered.

## SPRING NECKWEAR.

Medici Collar of Black Chiffon.



### WHAT THE MODISH GIRL WILL WEAR.

Medici collars are going to be very modish this spring, and the collar illustrated is a chic example of this style. The airy effect of the black chiffon collar gives it a dainty effect against the bare white throat.

The collar is cleverly wired and attached to a turned down sailor collar of the chiffon edged with plaited net.

Wed at Thirty, Says Mrs. Belmont.  
When Mrs. O. H. P. Belmont was asked recently whether she really had said that girls would be better off if they did not marry before they were twenty-five she answered without a moment's hesitation:

"If they took my advice they would wait until they were even older than that. And I do not mean that counsel for working girls only. I believe that if women did not marry under thirty there would be fewer divorces than there are now."

"Men are not at all the fairy prices that young girls think them. And girls are by no means the angels men imagine them to be until they learn better. If both men and women married later they would know themselves and each other far better than they do as mere girls and boys, and there would be fewer tragic disenchants."

### Rubber Tips For Hatpins.

Under a new law which went into effect recently street car conductors throughout Sweden are provided with rubber tips by the government which they shall furnish to women passengers not complying with the new law against unprotected hatpins.

To wear hatpins with exposed points is now a misdemeanor in Sweden, and women without the tips will be compelled to obtain them from the street car men at a cost of 1 cent each.

### This Veil Canner Hurt Eyes.

In the exact center of this thickly covered lace veil is a medallion of



THE NEW SCROLL PATTERN

plain sheer net, in which the face is framed as in a window. This veil is in a new scroll pattern very fashionable just now.

## KITCHENETTES.

Paste an envelope in your cookbook for recipes that you cut from papers and magazines.

When making desserts allow one heaping tablespoonful of granulated sugar to each egg and a half pint of milk.

Always in cooking vegetables start them in boiling water. A teaspoonful of salt to each two quarts of water is the allowance.

For an appetizing salad mince a couple of green peppers, mix them with three tablespoonfuls of chopped olives and serve on white lettuce-leaves with French dressing.

Shredded red cabbage and white celery cut fine make a very popular salad. Sprinkle the top of the salad with a tablespoonful of minced onion and dress with oil and vinegar.

When cooking ketchup, jelly, etc., try putting a few marbles in the kettle to prevent burning. The heat will keep the marbles rolling and thus prevent the ketchup, etc., from sticking to the kettle.

When roasting a fowl in a gas stove put three tablespoonfuls of water into the meat tin at the bottom of the stove. You will find the steam will make the bird tender and obviate the necessity for continually basting it.

## Cookery Points

### Spinach Recipes For Spring.

Spinach and trim two sweetbreads very carefully and cook gently with a few pieces of vegetable—onion, turnip and carrot—in the water. Ox sweetbreads take from one and one-half to two hours, calf's sweetbreads three quarters of an hour. When ready lift the sweetbreads out of the pan, wrap in a buttered paper and keep hot. Make a half pint of sauce with the liquor. Put one tablespoonful of flour and one tablespoonful of butter in a saucepan. Rub over the fire with a wooden spoon till melted, then pour in one cupful of the liquor in which the sweetbreads were cooked. Stir till it boils and cooks ten minutes. Season with pepper and salt. Put the sweetbreads back in this sauce to keep hot, but not to cook any more. Have ready about a pound of spinach, which in this case may be thickened with two yolks of eggs. Butter two or three pieces of toast and cover with the spinach. Divide the sweetbreads, lay one on each toast and pour a little of the sauce on each piece of sweetbread. Serve as hot as possible.

### Spinach Soup.

Put two quarts of stock (or water) will make this soup very good: into a saucepan, a pound of well washed spinach and a large bunch of well washed parsley. Let these all boil half an hour, then rub as much as possible through a sieve. Dissolve one heaping tablespoonful of butter in the bottom of the pan, add one heaping tablespoonful of flour and stir it in till absorbed. Then add the puree of spinach. Let it boil up. Now beat smooth two yolks of eggs, add to them a very little cold water to thin them down and add to the soup. The soup must not boil after the yolks of eggs are added. Season nicely and serve with small squares of toast. A good squeeze of lemon juice is considered an improvement to this soup, but should be added and boiled up before the yolks of eggs.

### Spinach Souffle.

Pick over a half peck of spinach, wash thoroughly, drain and put into a saucepan with a half cupful of water and a teaspoonful of salt. Simmer ten or fifteen minutes, take up, chop and press through a colander. Add two tablespoonfuls of cream, the yolks of four eggs and a dash of cayenne. Lastly, fold in the beaten whites of four eggs and turn into a buttered dish. Cover the top with grated bread crumbs and one tablespoonful of butter, sprinkle with cheese and bake in a hot oven. Serve with egg sauce.

### Creamed Spinach.

Cook, drain and chop a peck of spinach as described. Cook together two rounded tablespoonfuls of butter and two level tablespoonfuls of flour. After three minutes turn in the spinach with them and cook and stir for three minutes more. Pour a cupful of cream, cook five minutes longer, season with salt and pepper, stir thoroughly and serve at once.

### Boiled Salt Mackerel.

A well freshened, fat, salt mackerel boiled or broiled, is very appetizing. Soak overnight in cold water, taking care that the skin side lies uppermost, so that the salt may be extracted from the fish. In the morning dry it carefully without breaking the flakes. If it be broiled lay it in a fine wire broiler, well buttered, and broil over a clear fire until a light brown. Then lay it on a heated platter. Melt a tablespoonful of butter. Add to it a teaspoonful of lemon juice or vinegar, a tablespoonful of hot water, a pinch of black pepper and a small cucumber pickle, chopped fine, and pour over the mackerel.

### Macaroni Rabbit.

For this recipe use a cupful of grated cheese to a cupful of boiled macaroni. Melt two tablespoonfuls of butter in a saucepan. Put in the grated cheese and a tablespoonful of Worcestershire sauce. Stir constantly until the cheese melts; then add the macaroni, cut in tiny rings. Measure the macaroni after cooking. Also add the beaten yolks of three eggs diluted with two-thirds of a cupful of milk. Stir constantly until the mixture thickens and then serve at once. After the cheese is melted finish cooking over hot water or in a double boiler.

### Oyster Cream Toast.

Trim and toast delicately thin slices of bread with the crusts removed. Get small, well flavored oysters and wipe perfectly dry. Arrange them in a well greased oyster broiler and broil over a clear fire until the gills began to curl up all round the edge; then place them closely together on the toast and sprinkle grated or finely minced celery over them. Dress with a little salt and white pepper and pour over them some good rich cream thickened a very little with cornstarch or pastry flour. Serve at once.

### Eggless Chocolate Cake.

One cupful of sugar, one tablespoonful of butter, one cupful of sour milk, one teaspoonful of soda in milk, one and one-half cupfuls unsifted pastry flour, one-third teaspoonful of salt, one tablespoonful of vanilla, one tablespoonful of cocoa. Bake in sheet, frost with following: One and one-half cupful of frosting sugar, one-half teaspoonful of vanilla, beat the one of butter. Mix to spread with hot water.

## For the Children

A Young New Yorker at Play in Central Park.



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The overcoated, sailor hatted young gentleman shown in the above picture is Rodger V. N. Powelson, son of Lieutenant W. V. N. Powelson—United States navy, retired. There have been little ice and snow in New York this winter, and Master Powelson, who is disporting himself in Central Park, is equipped with roller skates. No doubt he would much prefer to be able to use ice skates, but the weather man has decreed otherwise. The asphalt walks of Central park are admirably adapted to roller skates, but what boy or girl would not prefer real ice and the skates that go with it? Master Powelson looks to be a sturdy lad and, with his playmates, may be seen on every pleasant day enjoying his outing.

### A Good Geography Game.

Most girls and boys like games that exercise the wits. Here is a good one for a rainy day or a long evening.

A leader is chosen, and every player has a pencil and paper. The leader then selects a word—"republic," for instance—and each player writes all the geographical names he can think of beginning with R, the first letter of the word. Three minutes is usually allowed for each letter. When the leader calls "Time" every one should stop writing.

The leader then reads his column of names, and as he calls a word all the others who have it say "Yes" and draw a line through it. If all have the word that is the end of it, but in case some have failed to write it then those who have it write after the word the number of those who have it not. These numbers count for game.

When the leader has read all the names on his list the player at his left marks the words remaining on his list, marking numbers after them as before. If the next player has any words left he reads them, and so on through the company. Then each one adds his numbers and sets down the total and is ready for the next letter. E. The leader calls "Begin" and at the end of three minutes "Time" and they proceed as before.

Whenever a name is challenged the writer must tell something about it and where the place may be found.

### Descriptions.

Pass around slips of paper to each player. Each one writes his or her own name at the top of the paper and folds it over to conceal the name. These slips are collected and then redistributed, with instructions to compose and write a rime or verse about the person whose name is on the paper, of course without looking or knowing whose it is. The approx. or mistap rhymes, hits make lots of fun.

Then distribute slips to the young men only, each having the name of some girl present written at the top and folded over to keep it secret. The young men are to describe the girl from memory. Not knowing whom they are to portray, they naturally produce most glaring misfits, which are very laughable.

### About the Sneezes.

In ancient Greece the people saluted each other whenever any one present chanced to sneeze. As Xenophon was addressing the Greek army in a moment of defeat on a historical occasion a soldier sneezed. The lines of battle were formed at once, for the sneeze was deemed a good omen, and the Greeks were successful.

Among the E Hebrews when a person sneezed the bystanders would say, "Tobias charim" ("A long life to you"). In India criminals on the rack of torture have saved their own lives by sneezing accidentally.

### Gentle Jane.

Gentle Jane is good as food. A perfect child is the one who makes the best and greeso the floor. And lny the plate for tea.